



French Onion Chicken

Ingredients

- 3 tablespoons [Fustini's Herbs de Provence olive oil](#), divided
- 1 large onion, halved and sliced thin
- 2 teaspoons fresh thyme, chopped
- salt and pepper to taste
- 2 garlic cloves, minced
- 1 1/2 - 2 lbs chicken breasts, boneless, skinless, cut into 1" pieces
- 1/2 teaspoon dried oregano
- 2 tablespoon flour
- 1 1/2 cup beef broth
- 1 cup shredded Gruyere
- fresh parsley, chopped for garnish (optional)

Sharon's Hint

Substitute your favorite Fustini's herb-infused olive oil. This has all the flavor of French Onion soup, but takes less time! adapted from delish.com

Directions

Step 1.

In a large skillet over medium heat, heat 2 tablespoons of olive oil. Add onions and season with salt, pepper, and thyme. Reduce heat to medium-low and cook, stirring occasionally until onions are caramelized and jammy, about 25 minutes. Stir in garlic and cook until fragrant, 1 minute more. Turn off heat and remove the onion mixture. Wipe skillet clean.

Step 2.

In a large bowl, season chicken with salt, pepper and oregano, then toss with flour. Heat remaining oil in the same skillet over medium-high heat. Add chicken and cook until golden on all sides and mostly cooked through, about 8 minutes. Add beef broth and return caramelized onions to skillet. Bring mixture to a boil, then reduce heat and simmer until chicken is cooked through and beef broth reduces slightly about 10 more minutes. Add Gruyère and cover the skillet with a lid. Cook until cheese is melty, about 2 minutes. Remove from heat and garnish with parsley before serving.